

# NOLANS

EATERY AND PROVISIONS  
AT THE GOODS SHED BALLARAT  
PLATFORM No.8

## BREAKFAST (UNTIL 1PM)

sourdough, rye or fruit + nut toast (2pcs) with <i>inglenook dairy</i> butter + your choice of <i>beerenberg farm</i> preserves.	10
house made bircher muesli, coconut yoghurt, apple jam, pistachio crumble.	18
two free range <i>green eggs</i> on sourdough or rye, <i>inglenook dairy</i> butter.	15
buttermilk hotcake, caramelised white chocolate, mandarin.	24
<i>mushroom connection</i> pan baked omelette, ricotta salata, crispy fried saltbush, sourdough or rye.	25
<i>salt kitchen charcuterie</i> fried pastrami + egg roll, burnt onion jam, smoked mozzarella + roquette on a house made milk bun.	18
<i>big brekkie burger</i> add on: sausage patty + house made hashbrown	+10
smashed avocado on sourdough or rye, smoked almonds, <i>meredith dairy</i> goat's curd, <i>mount zero</i> extra virgin olive oil.	24
shakshuka, housemade olive + rosemary focaccia, poached <i>green egg</i> , <i>meredith dairy</i> feta.	24
fried chicken 'benedict,' poached <i>green eggs</i> , chipotle hollandaise, english spinach.	28

## EXTRAS

extra fried or poached egg	3
extra scrambled egg	4
house made hashbrown   fried heirloom tomatoes	5
smashed avocado   <i>meredith dairy</i> goat's feta	6
<i>salt kitchen charcuterie</i> bacon or pastrami   sausage patty   <i>huon</i> smoked salmon	7

## LUNCH (FROM 12PM)

smoked salmon bagel, lemon myrtle cream cheese, fried capers, watercress, house made potato crisps.	21
summer pea risotto, <i>meredith dairy</i> goat's cheese, candied walnuts.	24
confit duck ragu, hand rolled pappardelle, green olives, aged grana padano, sourdough pangrattato.	32
wagyu beef burger, <i>maffra</i> cheddar, <i>salt kitchen charcuterie</i> bacon jam, black garlic mayo, <i>westmont pickles</i> on a house made milk bun with shoestring fries.	27
market 'fish + chips', shaved fennel + orange salad, garden herb + caper mayo.	27
<i>loddon valley lamb</i> salad, pearl cous cous, soft herbs, pomegranate, chickpeas.	28
cornfed chicken breast, heirloom tomato + stracciatella salad, basil.	32
chef's steak cut of the day, shoestring fries, sauce robert.	47

## SIDES

shoestring fries, smoked garlic mayo.	12
mixed leaves, <i>vansetter vodka</i> + dill vinaigrette.	12



## SOURDOUGH PIZZAS

margherita, san marzano tomato, fior di latte, basil, evo'o.	23
<i>mushroom connection</i> mushroom, provolone, truffle oil.	26
roasted potato, red onion jam, taleggio, rosemary + rocket.	24
local figs, roasted walnuts, whipped gorgonzola, marjoram, scamorza.	27
slow cooked beef cheeks, fior di latte, roasted jalapeño verde.	29
vodka nduja, fior di latte, parmesan, red onion, hot honey, basil.	28
<i>istra</i> hot salami, sicilian chilli, fior di latte, san marzano tomatoes.	28
<i>salt kitchen charcuterie</i> mortadella, stracciatella, pickled cherries, roasted pistachio.	27

## SWEETS

russian honey cake, fermented honey cream, bee pollen.	13
coconut crème brûlée.	15
dark chocolate mousse, tahini cream, sesame brittle.	15

Here at Nolans, we support local suppliers, producers and artisans. Some of our friends include Inglenook Dairy, Natures Cargo, The Mushroom Connection, Wilsons, Itinerant Spirits, Salt Kitchen Charcuterie and more.

  nolans.ballarat

Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express). We request all dietary requirements to be advised to their waiter prior to ordering. 15% surcharge applies on public holidays.

THE GOODS SHED

# NOLANS

EATERY AND PROVISIONS  
AT THE GOODS SHED BALLARAT  
PLATFORM No.8

## CHEF'S TASTING MENU

enjoy a five-course dining experience featuring our chef's signature dishes with a creative twist.

\$95pp | available fridays and saturday

## DINNER (FROM 6PM)

### SNACKS

house made brioche, <i>inglenook dairy</i> butter, honey butter, bee pollen.	9ea
natural boomer bay tasmanian oysters, house muscatel vinegar, finger lime (min 3).	5ea
panko fried <i>loddon valley</i> lamb cutlet, pea + yuzu emulsion.	9ea
tempura zucchini flower, lemon myrtle + scallop mousse.	7ea
potato terrine, fermented black garlic, whipped <i>meredith dairy</i> goat's cheese.	6ea

### SMALL PLATES

fresh baby turnips, roasted macadamia cream, wild garlic.	18
aniseed myrtle hummus, <i>mushroom connection</i> mushrooms, saltbush.	18
beef tartare, house dried tomatoes, cured yolk, truffled pecorino.	25
kingfish crudo, peach kombucha, tasmanian wasabi, finger lime.	28
ricotta + wattleseed tortellini, burnt onions, broth, aged grana padano, chive.	24/34

### SOURDOUGH PIZZAS

margherita, san marzano tomatoes, fior di latte, basil, <i>mount zero</i> evo'o.	23
roasted potato, taleggio, red onion jam, rosemary roquette pesto.	24
local figs, roasted walnuts, whipped gorgonzola, marjoram, scamorza.	27
<i>mushroom connection</i> mushrooms, confit garlic, provolone, truffle, parsley.	26
vodka nduja, fior di latte, parmesan, red onion, basil, hot honey.	28
slow cooked beef cheeks, fior di latte, pecorino, roasted jalapeño verde.	30
<i>istra</i> hot salami, sicilian chilli, fior di latte, san marzano tomatoes.	28
<i>salt kitchen charcuterie</i> mortadella, stracciatella, pickled cherries, roasted pistachio.	27

### LARGE PLATES

pan roasted market fish, charred broccolini, white bean gazpacho, wild garlic.	mp
cornfed chicken breast, corn + truffle risotto, rich chicken jus.	36
<i>western plains</i> pork chop, roasted apricot, moreilla, red onion, kipfler potatoes, ballarat lager jus.	38
<i>loddon valley</i> lamb neck, sheep milk yoghurt, garden zucchini, native thyme + mint verde.	39
chef's steak cut of the day, shoestring fries, roasted bone marrow jus.	47
nolans signature mixed grill, potato terrine, roasted bone marrow jus, burnt onion jam.	49



### ACCOMPANIMENTS

shoestring fries, smoked garlic mayo.	12
gippsland asparagus, mint + watercress velouté, toasted seeds.	14
wattleseed miso glazed pumpkin, smoked goat's curd, fermented honey.	14
heirloom tomato salad, ricotta salata, basil.	16

### SWEETS + CHEESE

house lemon sorbet, torched meringue.	10
rhubarb choux bun, caramelised white chocolate, wattleseed.	14
roasted walnut + coffee tart, malted jersey milk ice cream.	16
chamomile tea panna cotta, spring strawberries, vanilla.	18
nolans three cheese selection, hand rolled lavosh, house accompaniments.	29

Here at Nolans, we support local suppliers, producers and artisans. Some of our friends include Inglenook Dairy, Natures Cargo, The Mushroom Connection, Wilsons, Itinerant Spirits, Salt Kitchen Charcuterie and more.

  nolans.ballarat

Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express). We request all dietary requirements to be advised to their waiter prior to ordering. 15% surcharge applies on public holidays.

THE GOODS SHED